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(71)Applicant : JACOBS SUCHARD AG

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(72)Inventor : VITZTHUM OTTO DR  
KOCH KLAUS DIETER

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(54) PRODUCTION OF WATER-SOLUBLE COFFEE HAVING IMPROVED TASTE

(57)Abstract:

PURPOSE: To effectively obtain water-soluble coffee having improved taste by subjecting roasted coffee to extraction with water and perfectly or partially removing the resultant extract having unpleasant taste with supercritical CO<sub>2</sub>, etc., under specified conditions.

CONSTITUTION: Roasted coffee is subjected to steam stripping and then subjected to extraction with water in at least two stages. The resultant extract is removed with supercritical CO<sub>2</sub> or liq. CO<sub>2</sub> at 20-120°C, preferably 60-90°C under 60-400 bar, preferably 80-160 bar pressure to obtain the objective water-soluble coffee having improved taste.

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### LEGAL STATUS

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